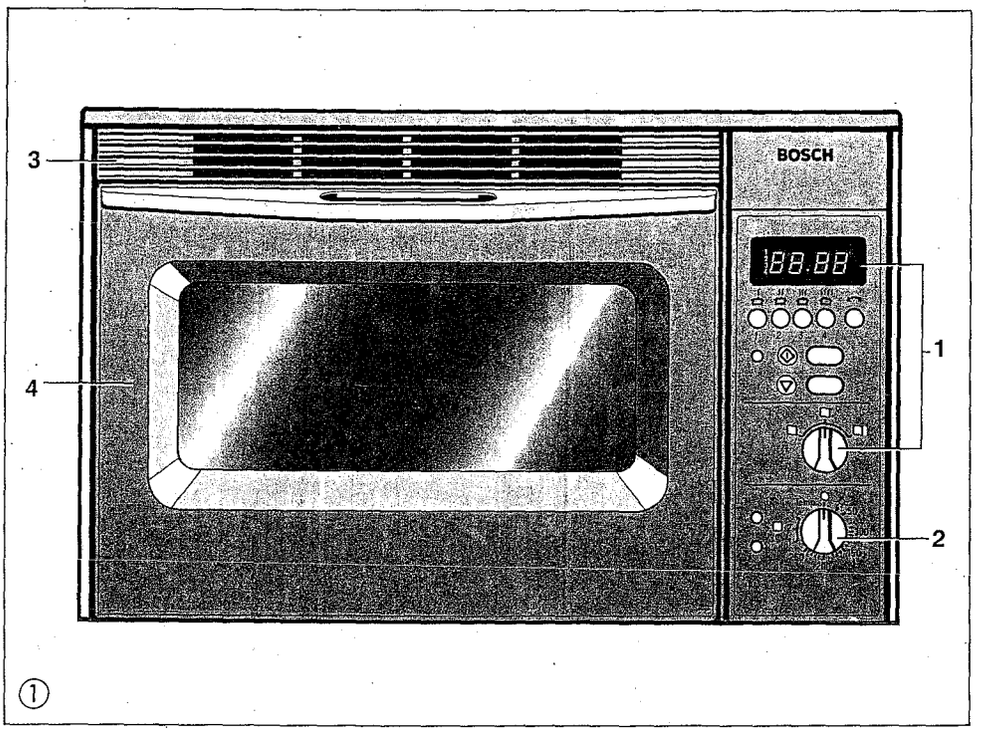
BOSCH

Gebrauchsanweisung
Operating instructions
Mode d'emploi
Istruzioni per l'uso
Gebruiksaanwijzing

Mikrowellen-Kompaktbackofen HMG 2010/2210
Microwave Oven HMG 2010/2210
Four compact à micro-ondes HMG 2010/2210
Forno compatto a microonde HMG 2010/2210
Magnetron-kompakt-bakoven HMG 2010/2210



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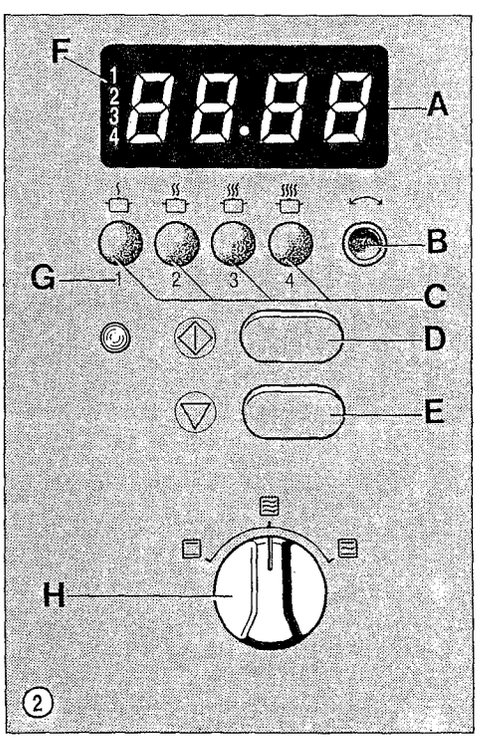

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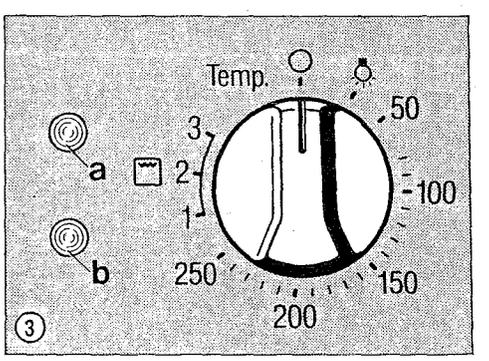
= 90 W

= 180 W

= 360 W

= 600 W



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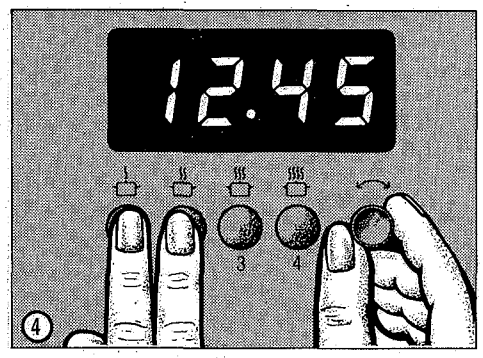
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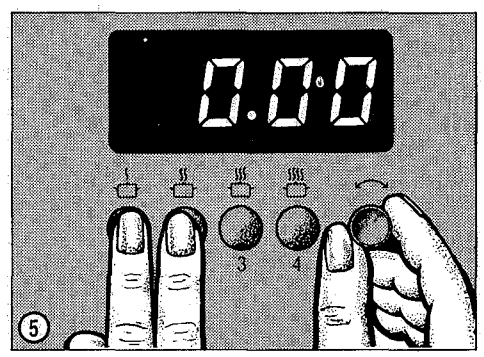
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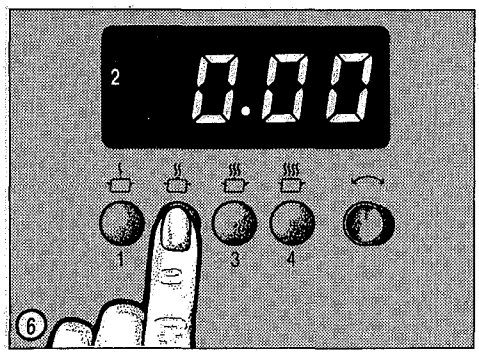
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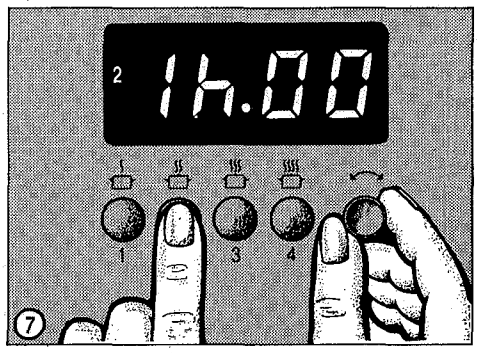
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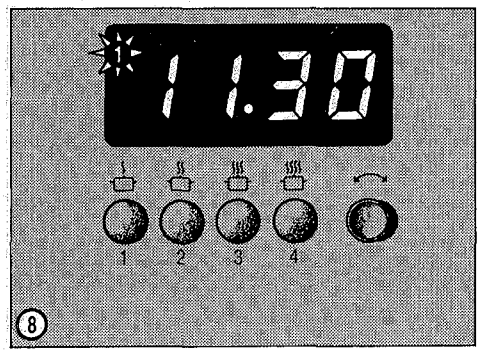
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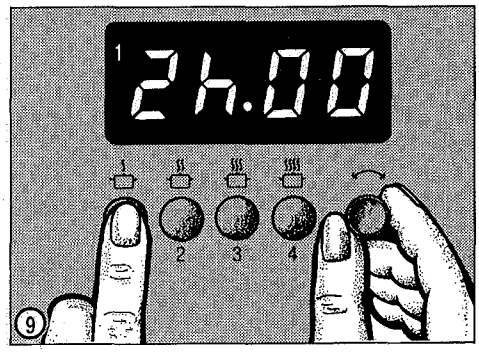
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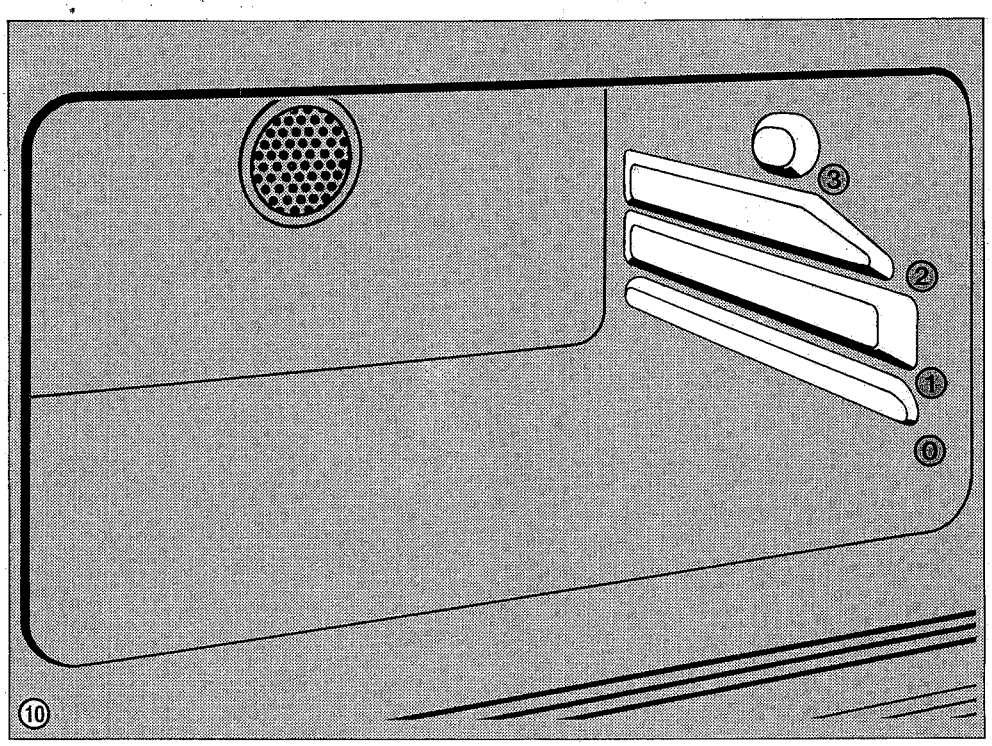
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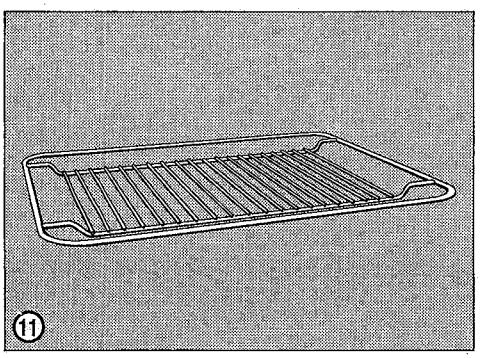
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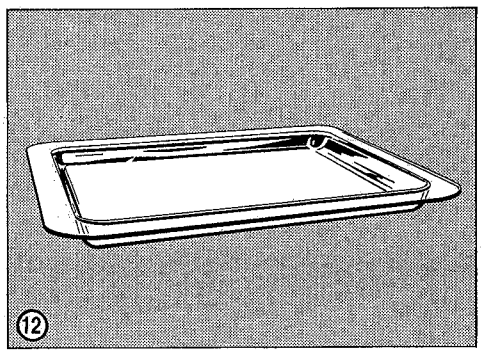
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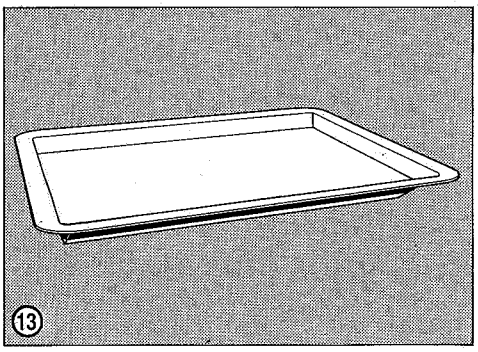
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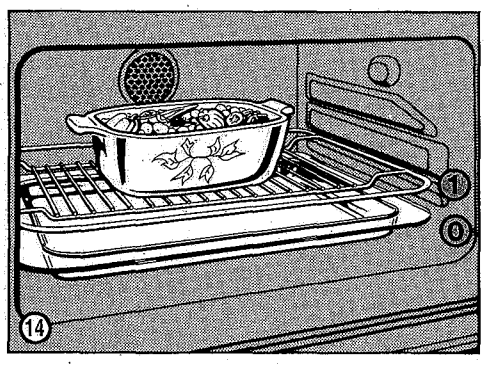
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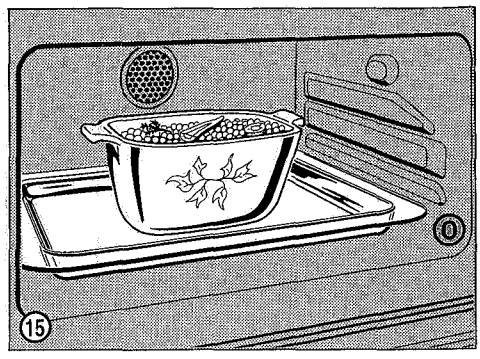
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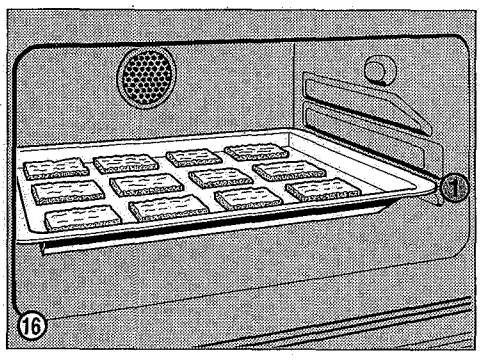
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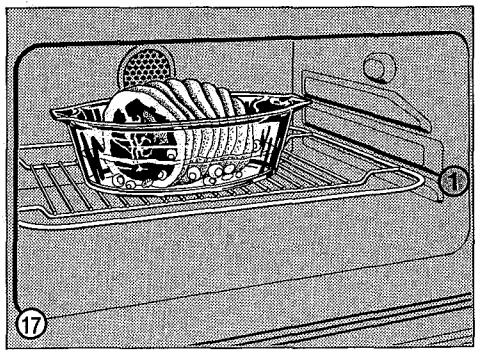
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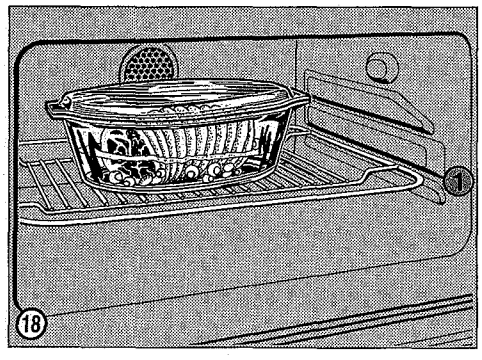
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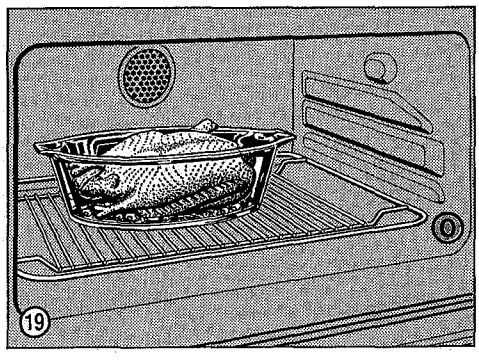
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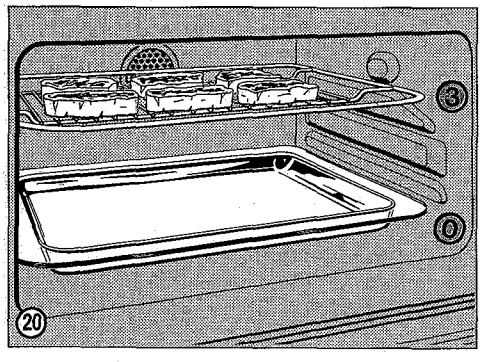
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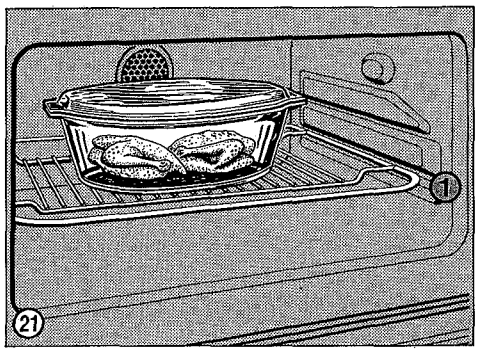
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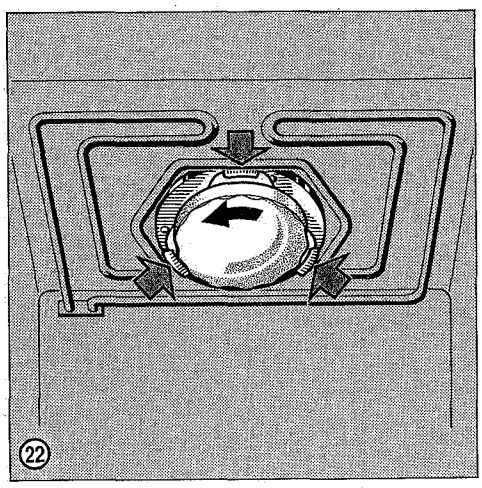
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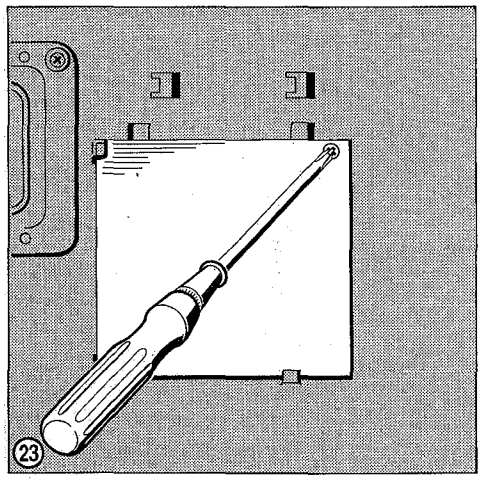
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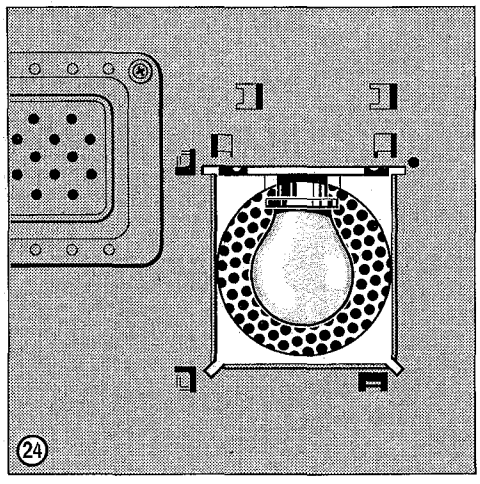
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Before reading these instructions, please open out the folded pages with the illustrations

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Setting up and connecting

Put the oven on a stable, even base. The ventilation openings at the back and at the bottom of the appliance should not be covered.

The appliance may only be connected to a properly installed earthed socket and must have a 16 Amp fuse (L-Type) or 13 Amp in Great-Britain. *The mains voltage must be the same as that on the label of the appliance.* Use a good quality plug and socket. (Do not use an adapter.)

What you must know about the use of your appliance

- The surface of heating and cooking appliances become hot in operation, so take care and keep small children away.
- Keep electric leads of other electrical appliances which may be plugged in near the oven, away from any part of the oven.

What you must know in particular about working with microwaves

Since your new stove is also a microwave appliance, you must also observe instructions applicable for microwave appliances.

- Switch on the microwave only when there is food in the oven, otherwise the appliance can become overheated.
- The oven door must be closed tightly during microwave operation. Therefore, please keep door frame clean form any food particles etc.
- If the door becomes damaged, i.e. through glass breakage, contact customer service and do not use the oven until it has been repaired by a customer service agent.
- For safety, nothing may be stored in the oven, which in case of unitended switching on could cause danger for the surroundings.
- Occasionally, condensation will appear on the door window, on the inside walls and on the base of the oven. This is normal and does not affect operation. Wipe off condensation after cooking is completed.
- If the electronics switching off should fail, the stove can be shut off on the installation side through the fuse or the automatic fuse systems.

In the usage section, we have compiled important safety instructions for cooking with microwave, which you must observe without fail.

Description and operation

Overall view ①

1 Electronic clock with push button panel and selector switch

2 Temperatur selector with temperatur control lamp (red) and operation indicator lamp (yellow) for oven.

3 Oven venting outlet (**hot**)

4 Oven door with see-through window

Details may vary depending on the particular type of apparatus.

The electronic clock ②

A Display panel
B Setting knob
C Input pushbuttons
D Start button with control lamp (red)
E Stop button
F Display for input pushbuttons
G Pushbutton figures
H Selector switch

The electronic clock shows the time of day and controls the various operating functions in the oven depending on how the selector switch is set.

Whenever there is a power failure, the input programme is cancelled and must be input again.

Setting the time of day ④ ⑤

After the appliance has been connected to the mains or after a power failure, 3 zeros 0.00 will blink in the display.

- depress simultaneously any 2 input buttons and hold them down.
- Turn setting knob to the right or left until the time of day appears in the display ④.
- Release buttons. The clock runs.

If you do not want to have the time of day displayed, you can blank it out as follows:

- depress simultaneously any 2 input buttons and hold them down.
- Turn the time display with the setting knob to the left of 0.00 ⑤.
- Release the buttons. The display is now dark.

The oven functions

The oven provides these possibilities:

- **Microwave alone** for thawing, warming up and cooking.
- **Top and bottom heat alone** for baking, roasting and grilling, as you have always been accustomed to.
- Top and bottom heat **with microwave** for particularly fast baking and roasting.
- **Grill alone.**
- Grill **with microwave.**

The microwave ⑥ ⑦

Microwave solo can be operated **only** through the electronic clock.

For this the selector switch must be in the middle position ≋.

Figures are allocated to the 4 input buttons. They show the selected power stage in the display panel.

After selection of the power stage and setting the duration, the red control lamp of the start button blinks. After the start, the control lamp lights up, as well as the oven lighting and the corresponding figure until the cooking process has been complete.

What you ought to know before the first setting:

In setting the length of a cooking process, up to 1 minute is set in seconds, then in 10 second steps and from 10 minutes in minute steps.

Each of the 4 microwave power stages can be set for a maximum length of 1 hour. Up to three outputs can be set in sequence. The sum of the set times then appears in the display.

Up to 1 hour, minutes and seconds are displayed. Starting from 1 hour, hours and minutes are displayed and an h appears after the hour display. After the start, the programmes run in the sequence of their input.

For outputs of more than 1 hour, the time progresses in minute steps. For control, the point blinks. Starting from 1 hour, the time progresses in seconds.

Here is how to set the microwave:

- Depress the corresponding input button and hold it down. Display goes to 0.00 ⑥.
- Turn the setting knob until the desired length is displayed ⑦.
- Release button.
- Press starting button.

The microwave is switched on. The set length progesses in the display.

After completion of the procedure, the microwave is switched off automatically. The time of day appears again and a signal sounds for 2 minutes.

The signal can be prematurely shut off by briefly pressing the stop button.

Whenever you open the oven during operation, the microwave is automatically switched off and the time sequence is suspended.

- Reclose oven.
- Press the starting button again.

To cancel an incorrect input or to interrupt a running process before completion

- press the stop button twice briefly.

The temperature selector ③

Sets oven temperature and grill.

= oven lamp

50–250 = continuous temperature selection (°C)

3 = *grill strong*
2 = *grill medium*
1 = grill weak

a red indicator lights up until the set temperatur has been reached
During grilling, the lamp does not light up.

b yellow indicator for operation

Before using the oven for the first time:

Heat up the empty closed oven for 60 minutes with the temperature selector set to 250.

For this, do **not** switch on the microwave!

Because of the developing odour, ventilate the kitchen.

The selector switch ②

With the selector switch, you determine which processes are to be controlled by the electronic clock.

Middle position (normal position)

In this position, the electronic clock controls the microwave as previously described.

The oven heating and the grill are in operation independently from the clock as long as the temperature selector is switched on.

Switch position left ⑧ ⑨

In this position, no microwave operation is possible.

The oven heating and the grill are switched on as selected through the clock.

Time progress as described for the microwave.

Here is how to set:

- Set selector switch to . Figure 1 in the display blinks ⑧.
- Depress button 1 and hold it down. Display goes to 0.00.
- Turn setting knob to desired length ⑨. No more than 4 hours (4h.00) can be set.
- *Set the desired temperature or grill stage on the temperature selector.*
- Depress starting button.

Oven heating or grill are switched on.
The set time runs down in the display.

After completion of the process, the time of day appears again and a signal sounds for 2 minutes.

- Set temperatur selector to 0 and selector switch to ≋.

Whenever you open the oven during operation, the heating is interrupted and the time sequence suspended.

- *Reclose oven.*
- Press the starting button again.

To cancel an incorrect input or to interrupt a running process prematurely:

- Press stop button twice briefly.

≋ Switch position right

In this position, oven heating or grill is switched on for the length of time set for the microwave and will be switched off automatically with the microwave.

Setting and sequence are as described for microwave. In addition, the desired temperature and/or grill stage must be set on the temperature selector.

The oven ⑩

Accessories

Food can be cooked at 4 different levels.

Level **0** = Oven base
Level **1 – 3** = Shelf positions

⑪ Grid
⑫ Glass oven tray
⑬ Baking tray

Tips for the oven

- Do not line oven with aluminium foil as this may cause heat to build up in such a way that it alters baking and roasting results. It can also damage the enamelling.
- You can keep your oven clean if you use tall vessels or those provided with a lid.
- **For built-in appliances:**
  To avoid soiling of furniture lying above the appliance, the enclosed grill screen can be attached.

  A further possibility of avoiding soiling of the furniture:
  Let the fan continue in operation for another 10 minutes, if hot dishes remain in the appliance to finish cooking. Set the temperature selector to 50 for this.

How to use the oven

The following briefly explains the many possibilities of the oven.

You will find detailed recipes and tips in our cookery book.

Microwave

This is a completely new way of cooking:
The microwave generates heat in the food which is being cooked. This means that the cooking process is quick, gentle and saves energy.

What utensils are suitable for microwave applications?

- Cooking containers must allow the microwaves to pass through them. Containers made of glass, porcelain, earthernware and clay as well as heatproof plastic are suitable. Do not use metal containers.
- Metal deflects microwaves. Therefore, food in closed metal containers cannot become warm. However, it is possible to heat a ready-to-serve meal in its open aluminium foil dish on the glass oven tray.
- Please ensure that metal objects do not come into contact with the oven walls as this may cause arcing.
- Many vessels are not suitable for microwave cooking. If you want to test your vessel, place it empty for around 20 seconds in the appliance at the highest setting. If the vessel remains cold or

becomes only lukewarm, it is suitable; if it becomes very hot, however, or sparks develop, it is unsuitable.

- Do not use dishes with gold or silver decorations, as these can be damaged by microwaves.
- Heated foods transmit heat to the vessel. It can therefore become very hot. Always use pot holders for this reason.
- In many cases, serving dishes can be used for cooking in a microwave. This saves washing up.

Safety instructions

- Before heating up liquids, always put a coffee spoon into the vessel!

  This will avoid the "boiling delay".

  Boiling delay develops, when the boiling temperature has been reached, but the typical vapour bubbles do not yet rise. When the vessel is removed, the liquid can boil over violently due to shaking or even spatter.
  Danger of burns!
- Alcoholic beverages may not be heated too hot. For this reason, set the required time and observe the situation.
- Do not cook any eggs in the shell. They can burst in the oven or after removal.

  Do not warm up hard-boiled eggs. They will become hot faster in the middle than in the edge sections and can burst.

  You can prepare scrambled eggs at any time; for fried eggs, it is important to pierce the yolk beforehand.
- After warming babyfood in glasses or bottles, you should stir or shake the contents so that the heat will be evenly distributed. Before you give the child its food, please check the temperature.
- For foods with firm shells or skins (e.g. apples, tomatoes, potatoes, sausages), the skin can burst. They must be pierced before warming.

Microwave on its own ⑭ ⑮

Using the microwave facility on its own gives you a great number of possibilities to cook. We have compiled a selection in the following charts. Many more details are given in our cookery book.

If your quantities differ from those in the charts, use the following as a rough guide:
Double quantity – double the time given
Half quantity – half the time given

Where ranges are given, always set the shorter period or the lower temperature first.

Put the food in a suitable container, place it on the grid ⌐‾‾⌐ at shelf level 1 and additional the glass oven tray at shelf level 0 ⑭.

Note: If the dish is exceptionally tall use only the glass oven tray at shelf level 0 ⑮.

Heating ready-to-serve dishes

	Quantity	Microwave Power	Microwave Time
Soups Stews Baked puddings Meat and poultry dishes *Side dishes* Vegetables Beverages	100 g 250 g 500 g *1000 g*	600 W 600 W 600 W *600 W*	1 to 2 min. 3 to 4 min. 5 to 6 min. *10 to 12 min.*
Meal, on a plate	1 portion	600 W	3 to 5 min.

If dishes are stirred or turned during heating, the food will heat up faster and more uniformly.

Defrosting and heating ready-to-serve dishes

	Quantity	Microwave Power	Microwave Time
Ready to serve dishes Meal on a plate	250 g 500 g	600 W 600 W	5 to 7 min. 11 to 14 min.

The food gets hotter the longer it is in the oven.

Warming up and melting foods

Warming-up milk	60 g 120 g 180 g	600 W 600 W 600 W	30 secs 45 secs 1 min.
Warming-up baby food in bottles (refrigerator temperature)	200 g	360 W	2 min.
Softening butter from a refrigerator	250 g	180 W	30 secs
Melting butter	50 g	600 W	30 secs
Melting honey	250 g	90 W	8 to 10 min.
Melting chocolate for cake coverings	150 g	600 W	1 min.

Cooking small amounts and delicate dishes

Fresh vegetables	250 g	600 W	7 to 10 min.*
Fresh mushrooms	250 g	600 W	3 to 4 min.*
Frozen vegetables	300 g	600 W	8 to 15 min.*
Fresh fish	200 g 400 g	600 W 600 W	4 min. 7 min.
Frozen fish	200 g 400 g	600 W 600 W	7 min. 12 min.
Rice	125 g	600 W + 180 W	5 min. 15 min.
Pudding/blancmange	0.5 l	600 W	5 min.

* depending on type

Special roasts

Minced meat loaf	700 g	600 W	17 min.

Defrosting

	Quantity	Microwave Power	Time	Rest time	Total-time
1 chicken	1000 g	180 W/22 min.		10 min.	32 min.
2 chickens	à 1000 g	180 W/30 min. + 90 W/20 min.		10 min.	1 h
1 duck	2000 g	180 W/40 min. + 90 W/20 min.		10 min.	1 h 10 min.

turn half way through defrosting time
turn large chickens, turkeys etc. several times during defrosting

Meat (compact portions)	500 g	90 W/30 min.	10 min.	40 min.
	1000 g	180 W/20 min. + 90 W/25 min.	10 min.	55 min.
	1500 g	180 W/30 min. + 90 W/25 min.	15 min.	1 h 10 min.
Minced meat	500 g	180 W/10 min. + 90 W/15 min.	10 min.	35 min.

Turn meat half way through defrosting time. Turn pieces weighing more than 1 kg serveral times.
Turn minced meat once, then break up with a fork.

Fish**	500 g	90 W/20 min.	10 min.	30 min.
	1000 g	180 W/15 min. + 90 W/20 min.	20 min.	55 min.
Butter*	250 g	90 W/10 min.	–	10 min.
Bread*	500 g	180 W/ 7 min.	5 min.	12 min.
	1000 g	180 W/15 min.	10 min.	25 min.
Rolls*	4 rolls	90 W/ 4 min.	5 min.	9 min.
Berries/stone fruit	250 g	180 W/ 8 min.	5 min.	13 min.
	500 g	180 W/13 min.	5 min.	18 min.

* *turn once*
** turn several times

Baking ⑯

Unless otherwise instructed, put all cakes and pastries into the **cold** oven. This saves energy.

Push baking sheets – with bevel towards the *oven door – right into the oven.*

Non-stick tins are particularly suitable for baking.

Always place cake tins in the **centre** of the grid.

When baking for the first time use the lower given temperature and set it higher the next time if necessary. This is how can determine yourself the individual browning you desire.

We have compiled the most important data for baking in the following tables.

All data is a guide only and may vary depending on taste, recipe and baking utensils *used. Generally, lower temperatures produce a* more uniform browning.

All data applies to cakes being put into the **cold** oven.

If the oven has been **preheated**, shorten baking times by 5 to 10 minutes.

Where ranges are given, always set the shorter period first.

Cakes in tins

	Shelf level	Accessory	Oven-temperature	Time
Plain cakes	0	Grid	160–180 °C	70– 80 min.
Madeira and fruit-cake	0	Grid	160–180 °C	75– 85 min.
Casings for fresh fruit cakes	1	Grid	190–210 °C	25– 35 min.
Cheesecake	0	Grid	160–180 °C	90–100 min.
Ready mixed cakes	0	Grid	160–180 °C	60– 70 min.
Sponge cakes	0	Grid	180–200 °C	30– 45 min.
Deep-frozen ready-to-bake cakes e.g. apple, poppyseed, cheesecake	0	Grid	as indicated on package	

Cakes on baking sheets

shelf level 1

	Oventemperature	Time
Fairy cakes*	150–170 °C	20–25 min.
Scones*	210–230 °C	10–15 min.
Swiss roll	190–210 °C	10 min.
Apple pie	190–210 °C	30–35 min.
Bread	200–220 °C	40–50 min.
Pizza**	210–230 °C	30–45 min.

* Pre-heating is necessary

** or on the glass oven tray, shelf level 2

Biscuits on baking sheets
shelf level 1

	Oventemperature	Time
Cookies	170–190 °C	1st sheet 20–25 min.
		additional sheets 10–15 min.
Shortbread	170–190 °C	1st sheets 25–30 min.
		additional sheets 10–15 min.
Meringue	80–100 °C	120–150 min.
Puff pastry	200–220 °C	20–30 min.
Choux pastry	200–220 °C	25–35 min.
Macaroons/cinnamon stars	160–180 °C	20–30 min.
Small cakes made from yeast dough, e.g. Chelsea buns	190–210 °C	20–30 Min.

Where ranges are given, always set the shorter period or the lower temperature first.

Baking with simultaneous use of microwave

	Shelf level	Accessory	Oven-temperature	Microwave Power	Microwave Time
Deep-frozen ready-to-bake cakes					
Apple pie	1	Baking tray	220 °C	180 W	25 min.
Ready mixed cakes[1])					
Plain cakes	0	Grid	190 °C	180 W	20 min.
Cakes with moist toppings in container[1])					
Cherry cake[2])	1	Grid	190 °C	180 W	30 min.
Cheese cake	0	Grid	180 °C	180 W	25 min.

[1]) Bake cakes in containers made of glass, ceramic or heat resistant plastic
[2]) Preheat for 10 min.

Questions on baking

How can I bake according to **my own** recipe?	Refer to the information given for similar pastry.
Why did the cake **collapse**?	Next time use less liquid **or** set oven temperature 10 degrees lower. *Possibly check the times of stirring mentioned in the cookery book.*
Why did my cake rise nicely at the edges and **collapse in the middle**?	*Do not grease the edges of the cake tin.* After baking carefully ease the cake out using a sharp knife.
Cake gets too dark on top.	Shove in at a lower shelf level, select lower oven temperature and bake a bit longer, use black baking tin.
Cake gets too dark on bottom.	Shove in at a higher shelf level, select lower oven temperature.
Fruit cake is too light on the bottom, fruit juice runs over.	Use the glass oven tray.
Why did my cake become too **dry**?	Next time select temperature appr. 10 degrees higher and reduce baking time. Use toothpicks to prick little holes in the cake. Sprinkle fruit juice or alcoholic beverage on it.
How can I find out if my cake is **properly baked inside**?	Prick into the highest point of the cake with a wooden stick 10 minutes before the end of the baking time stated. If it is dry and there is no batter on it when you remove it, the oven can be switched off and the remaining heat used to finish baking the cake.
The bread or the cake (e.g. cheese cake) looks very nice, but when cutting it, it is still **soggy** inside.	Next time use less liquid and bake somewhat longer at a lower temperature. As far as cakes with moist covering are concerned, bake the bottom first and distribute ground almonds or bread crumbs on it before adding the covering. Please check recipe and baking times.
What can I do if my **soufflé got much too dark on top**?	Remove the crust and for a short time brown the soufflé under the grill. Do not use parmesan cheese – it browns too quickly and is quick to taste bitter. Next time place the shelf one level lower and/ or reduce the temperature by 10 degrees.
The **cookies do not come off** the shelf.	Place the shelf in the oven once more for a short time and then immediately remove the cookies from the shelf.
The cake does not come off the tin when turning it.	Carefully try to ease the cake out again using a sharp knife. Turn the tin again and several times cover it with a wet, cold cloth. Next time grease the tin well and, in addition, line it with bread crumbs.

Roasting ⑰ ⑱

Put all roasts into the **cold** oven. This saves energy.

You can get a perfect juicy roast as follows:

– in an open high sided dish on the grid

– in a roasting dish with a lid, on the grid

The roast stays juicier if you cook it in the roasting tin with the lid on. **The oven becomes less soiled.** Select temperatures around 10–20 °C higher. The other settings do not change.

The following charts apply to roasts in an open dish, placed into the **cold oven**.

Length of roasting time and temperature depend on the kind of meat, the weight of the joint and its textures, **the data given is to be used as a guide only**.

The length of roasting time does not alter substantially if you roast two pieces of meat, both of the same size, together.

You can roast **frozen joints** without prior defrosting. Select a temperature which is about 10–20 °C lower than that given and lengthen the roasting time by the half.

Turn the oven off 10 minutes before the end of the roasting time and leave the meat inside and the door shut. This saves energy.

Turn the joint once, half-way during the roasting time.

Use grid with a roasting dish.

Roasting without microwave

	Weight	Shelf level	Oven-temperature	Roasting time
Pork	1.0 kg 1.5 kg 2.0 kg	1 1 1	210–230 °C 200–220 °C 190–210 °C	1 hr 30 min. 2 hrs 2 hrs 30 min.
Beef	1.0 kg 1.5 kg 2.0 kg	1 1 1	210–230 °C 190–210 °C 180–200 °C	1 hr 30 min. 2 hrs 2 hrs 30 min.
Veal	1.0 kg 1.5 kg	1 1	210–230 °C 190–210 °C	1 hr 30 min. 2 hrs
Poultry	1.0 kg 1.5 kg 2.0 kg	1 1 1	210–230 °C 190–210 °C 180–200 °C	1 hr 1 hr 30 min. 2 hrs
Game	1.5 kg	1	190–210 °C	1 hr 30 min.
Fish	1.0 kg	1	200–220 °C	50 min.

Roasting with simultaneous use of microwave

	Weight	Shelf level	Oven-temp.	Microwave Power	Microwave Time	Additional without microwave	Total time
Pork	1.0 kg	1	210 °C	180 W	60 min.	–	60 min.
	1.5 kg	1	200 °C	180 W	60 min.	20 min.	1 hr 20 min.
	2.0 kg	1	190 °C	180 W	60 min.	30 min.	1 hr 30 min.
1 leg of pork	1.0 kg	1	210 °C	180 W	45 min.	35 min.	1 hr 20 min.
2 legs of pork ea	1.0 kg	1	210 °C	180 W	45 min.	45 min.	1 hr 30 min.
Beef	1.0 kg	1	200 °C	180 W	60 min.	10 min.	1 hr 10 min.
	1.5 kg	1	190 °C	180 W	60 min.	30 min.	1 hr 30 min.
	2.0 kg	1	180 °C	180 W	60 min.	40 min.	1 hr 40 min.
Veal	1.0 kg	1	200 °C	180 W	50 min.	10 min.	60 min.
	1.5 kg	1	190 °C	180 W	60 min.	20 min.	1 hr 20 min.
	2.0 kg	1	180 °C	180 W	60 min.	30 min.	1 hr 30 min.

Use grid with a roasting dish suitable for microwave.

Turn all roasts after 30 minutes. When roasting pork the crackling should be face down at the start.

When roasting lean meats, add 2 to 3 tablespoons of water (wine).

At the end of the total time, leave the roast for another 10 minutes in the turned off oven with the door closed.

If you use a container with a lid, e.g. glass dish, **the oven will get less dirty**. Select temperatures around 10–20 °C higher. The other settings do not change.

Roasting with simultaneous use of microwave ⑲

	Weight	Shelf level	Oven-temp.	Side	Microwave Time	Microwave Power	Total time
1 chicken*	1 kg	0	230 °C	1st 2nd	25 min. 20 min.	180 W	45 Min.
2 chickens	1 kg ea	0	230 °C	1st 2nd	25 min. 20 min.	180 W	45 min.
1 duck	1,5 kg	0	200 °C 220 °C	1st 2nd	40 min. 40 min.	180 W	80 min.

* See also "Grilling with simultaneous microwave in a closed vessel".

Roasting container: Open high sided dish with grid underneath

Place poultry, breast down, in the vessel. During the roasting period, baste frequently with water. This will make a good stock for gravy.

A nice browning is achieved by brushing poultry once during the first and second roasting periods.

The duck will become particularly lovely, if you also

- place around ½ cup of water in the cooking vessel before starting the roasting
- pour off the fat when you turn and again add some water to the vessel.
- Brush the duck during the second roasting period several times with the poured off fat.

Grilling ⑳ ㉑

Grilling thin pieces of food ⑳

Grill with oven door closed and without preheating. This ensures low energy consumption.

The pieces to be grilled should be of the same thickness (at least 2 to 3 cms). They will then be evenly cooked.

Always place the glass oven tray supplied at shelf level 0.

Pieces of meat up to 3 cms thick should be placed on the grid and then placed on shelf level 3. Delicate foods (fish) should be grilled at shelf level 2.

Set oven temperature selector to grillstage 3.

The grid can be used in two ways; either with the curvature facing up or down.

When attending to the food use the glass oven tray to catch any drips.

For best grilling results of an individual item, place the latter left or right to the middle of the grid, underneath the grill heating element.

Practical tips:

Dark meat – e.g. beef, game and lamb – browns more quickly than light meat such as veal, pork and poultry.

Although pork, veal, poultry, fish etc. are often only lightly browned under the grill, they are nevertheless cooked through and retain their juices.

Also important:

After longer grilling, the grill will turn itself on and off automatically for short periods.

Guide to grilling times
grillstage 3

	Shelf level	Accessories	Side	Time
Steak, well-done	3	Grid	1st side 2nd side	14 min. 10 min.
Steak,rare	3	Grid	1st side 2nd side	10 min. 8 min.
Trout 300 g each	1	Grid	1st side 2nd side	15 min. 5 min.
Sausages	3	Grid	1st side 2nd side	9 min. 5 min.
Slices of fish	2	Grid	1st side 2nd side	9 min. 6 min.
Toast	3	Grid	1st side 2nd side	5 min. 2 min.

Repairs

This product meets the pertinent safety provisions for electrical appliances.

Repairs to the oven may only be carried out by a trained technician. *However, the bulb for the oven light can easily be changed by yourself.*

Heat resistant special replacement bulbs can be obtained from customer service.

Caution

Before changing the bulb ensure that the appliance is disconnected from the mains by pulling out the plug.

1. Unscrew coverplate at the back of the appliance ㉓.
2. Replace bulb ㉔.
3. Replace cover plate.

Concerning breakdowns

Eliminate small faults yourself

If the appliance is not working properly, before calling customer service check:

– Is the plug correctly in the socket?
– Is the fuse blown?

The microwave does not operate:

– Is the door tightly closed?
Food or small particles of dirt between the door and the frame will prevent the door closing properly and the microwave does not operate.
– Is the time set?
– Has the start button been pressed?

If foods are not hot enough and take longer to cook than they should:

– Have you inadvertently selected a lower power stage?
– Have larger quantities than usual been placed into the oven?
– Were the foods colder than usual before they were placed into the oven?

Customer service

Whenever you call on our customer service, please give the E-number and the FD-number of your cooker. You will find these numbers on the rating plate.

E-Nr. ..... FD .....

Please enter the details of your appliance.

Garantie

Gültig in der Bundesrepublik Deutschland und in Berlin (West)

Die nachstehenden Bedingungen, die Voraussetzungen und Umfang unserer Garantieleistung umschreiben, lassen die Gewährleistungsverpflichtungen des Verkäufers aus dem Kaufvertrag mit dem Verbraucher unberührt.

Für dieses Gerät leisten wir Garantie gemäß nachstehenden Bedingungen:

1. Wir beheben unentgeltlich nach Maßgabe der folgenden Bedingungen (Nr. 2–6) Schäden oder Mängel am Gerät, die nachweislich auf fehlerhaftem Werkstoff oder Herstellung beruhen, wenn sie uns unverzüglich nach Feststellung, jedoch innerhalb von 12 Monaten bei gewerblichem Gebrauch oder gleichzusetzender Beanspruchung innerhalb von 6 Monaten nach Lieferung an den Endabnehmer gemeldet werden.
   Die Garantie erstreckt sich nicht auf leicht zerbrechliche Teile wie z. B. Glas oder Kunststoff bzw. Glühlampen.
2. Eine Garantiepflicht wird nicht ausgelöst durch geringfügige Abweichungen von der Soll-Beschaffenheit, die für Wert und Gebrauchstauglichkeit des Gerätes unerheblich sind, durch Schäden aus chemischen und elektrochemischen Einwirkungen von Wasser sowie allgemein aus anormalen Umweltbedingungen.
3. Die Garantieleistung erfolgt in der Weise, daß mangelhafte Teile nach unserer Wahl unentgeltlich instandgesetzt oder durch einwandfreie Teile ersetzt werden. Instandsetzungen am Aufstellungsort können nur für stationär betriebene (feststehende) Großgeräte verlangt werden. Andere Geräte, für die unter Bezugnahme auf diese Garantie eine Garantieleistung beansprucht wird, sind unserer nächstgelegenen Kundendienststelle oder Vertragswerkstatt zur Übergabe oder Einsendung. Dabei ist der Kaufbeleg mit Kauf- und/oder Lieferdatum vorzulegen. Ersetzte Teile gehen in unser Eigentum über.
4. Der Garantieanspruch erlischt, wenn Reparaturen oder Eingriffe von Personen vorgenommen werden, die hierzu von uns nicht ermächtigt sind oder wenn unsere Geräte mit Ergänzungs- oder Zubehörteilen versehen werden, die nicht auf unsere Geräte abgestimmt sind.
5. Innerhalb der ersten 6 Monate ab Lieferung erbringen wir die Garantieleistung ohne Berechnung von Nebenkosten (Fahrt- und Wegezeitkosten, Fracht- und Verpackungskosten).
6. Garantieleistungen bewirken weder eine Verlängerung der Garantiefrist noch setzen sie eine neue Garantiefrist in Lauf.
   Die Garantiefrist für eingebaute Ersatzteile endet mit der Garantiefrist für das ganze Gerät.
7. Sofern ein Schaden oder Mangel nicht beseitigt werden kann oder die Nachbesserung von uns abgelehnt oder unzumutbar verzögert wird, wird innerhalb von 6 Monaten ab Kauf-/Lieferdatum nach Wunsch des Endabnehmers
   entweder = kostenfrei Ersatz geliefert,
   oder = der Minderwert vergütet,
   oder = das Gerät gegen Erstattung des Kaufpreises, jedoch nicht über den marktüblichen Preis hinaus, zurückgenommen.
8. Weitergehende oder andere Ansprüche, insbesondere solche auf Ersatz außerhalb des Gerätes entstandener Schäden, sind, soweit eine Haftung nicht zwingend gesetzlich angeordnet ist, ausgeschlossen.

Im Ausland gelten die von unserer jeweils zuständigen Landesvertretung herausgegebenen Garantiebedingungen. Diese können über Ihren Fachhändler, bei dem Sie das Gerät gekauft haben, oder direkt bei unserer Landesvertretung angefordert werden.

Beachten Sie unser weiteres Kundendienst-Angebot:

Auch nach Ablauf der Garantie bieten wir Ihnen unsere Kundendienstleistungen an, sofern Ihnen andere gute Reparaturwerkstätten nicht zur Verfügung stehen.